REMARKS

I. Applicants' Invention and Preliminary Comments.

Applicants' invention relates to the discovery that <u>harvested</u> bacteria have improved viability (compared with the same bacteria cultured in or grown on a medium not containing resistant starch) if they have been previously <u>cultured in or grown on resistant starch</u> and then subsequently incorporated into a product.

II. Outstanding Rejections

Claims 41, 76, 77, 79, 81, 88, 90-105, 109-120, 124-135 and 139-150 stand rejected under 35 U.S.C. §102(b) over Masuda et al., U.S. Patent 5,143,845.

Claims 41 and 76-153 stand rejected under 35 U.S.C. §102(b) over Brown et al. U.S. Patent 6,060,050 ("Brown I") in light of evidence of McNaught et al. U.S. Patent No. 5,714,600.

Claims 41 and 76-153 stand rejected under 35 U.S.C. §103(a) in view of Masuda in view of Brown I and McNaught.

Claims 41 and 76-153 stand rejected under the judicially created doctrine of obviousness-type double patenting over claims 1-12 of Brown et al. U.S. Patent 6,221,350 ("Brown III").

III. Patentability Arguments

A. The Rejection of Claims 41, 76, 77, 79, 81, 88, 90-105, 109-120, 124-135 and 139-150 Under 35 U.S.C. §102(b) over Masuda et al. Should be Withdrawn.

The anticipation rejection over Masuda et al. should be withdrawn because Masuda fails to disclose each element of the rejected claims. In particular, Masuda fails to disclose the element of independent claim 41 that microbes have an increased survival/recovery rate.

With respect to the dependent claims identification of that portion of Masuda which meets the limitations of those claims is requested for each claim as set out below.

1. Claims 77-78 and 94-108 Define Novel Subject Matter over Masuda et al.

The anticipation rejection of claims 77-78 and 94-108 under 35 U.S.C. §102(b) over Masuda et al. should be withdrawn because Masuda et al. do not disclose harvested microbes which have been grown or cultured in a resistant starch of type RS1, RS3, or RS4 much less that such microbes have an increased survival/recovery rate as compared with the same microbes grown or cultured without resistant starch.

2. Claims 79-80 and 109-123 Define Novel Subject Matter over Masuda et al.

The anticipation rejection of claims 79-80 and 109-123 under 35 U.S.C. §102(b) over Masuda et al. should be withdrawn because Masuda et al. do not disclose harvested microbes which have been grown or cultured in a resistant starch from rice, barley, wheat, legumes, bananas, or combinations thereof, or that such microbes have an increased survival/recovery rate as compared with the same microbes grown or cultured without resistant starch.

3. Claims 81-87 and 124-137 Define Novel Subject Matter over Masuda et al.

The anticipation rejection of 81-87 and 124-137 under 35 U.S.C. §102(b) over Masuda et al. should be withdrawn because Masuda et al. do not disclose harvested microbes which have been grown or cultured in a resistant starch derived from a starch having an amylose content of at least 40% (w/w), or that such microbes have an increased survival/recovery rate as compared with the same microbes grown or cultured without resistant starch.

4. Claims 88-93 and 139-153 Define Novel Subject Matter Over Masuda et al.

The anticipation rejection of claims 88-93 and 139-153 under 35 U.S.C. §102(b) over Masuda et al. should be withdrawn because Masuda et al. do not disclose harvested microbes which have been grown or cultured in a <u>resistant starch that is chemically, physically, and/or enzymatically treated or modified</u>, or the Applicants' discovery that such microbes have an increased survival/recovery rate as compared with the same microbes grown or cultured without resistant starch.

B. The Rejection of Claims 41 and 76-153 Under 35 U.S.C. §102(b) over Brown et al. in view of McNaught et al. should be Withdrawn.

The anticipation rejection of claims 41 and 76-153 stand rejected under 35 U.S.C. §102(b) over Brown et al. in view of McNaught because Brown et al. do not disclose Applicants' discovery that harvested microbes which have been <a href="https://grown.org/grown.org/grown.org/nc/harvested.o

There is a distinction between microbes cultured on resistant starch resistant starch and then put into a product for ingestion and microbes which are a) cultured and then dried with resistant starch; or b) fermented with resistant starch to prove the microbes may use the resistant starch as a Growth or maintenance medium in the GI tract.

The Examiner cites several alleged teachings of culturing the microbes on resistant starch. Col. 5, lines 31-36, describes figures 9 and 10 as do col. 9, lines 50-55, and Table 4 shows the fermentation results. These figures show the growth and/or maintenance aspect of microbes on resistant starch. There is no teaching or suggestion that these microbes be harvested and put into a product. Col. 10, further describes these figures. Figure 9 is used to demonstrate that each resistant starch may be used as a substrate for fermentation and at lines 47-50 state, accordingly, the resistant starch may be used as a means by which to control either the rate or site of fermentation of the resistant starch in the GI tract. This is further demonstrated by Figure 10. The experiment then concludes at lines 55-57, this allows for the possibility of selecting a modified resistant starch to selectively target the promotion of the bacterial growth in the region of the GI tract. Thus, it is clear that there is no intent to harvest these microbes and use them in a product.

While it is true that some of the microbes of Brown were "grown" on resistant starch, it was not for the purpose of harvesting the microbes but rather to demonstrate that the

resistant starch could function as a growth and/or maintenance media. Regarding col. 7, line 38 of the specification, this paragraph states that resistant starch is added to cell cultures (i.e., the microbes have already been cultured with another cryoprotectant, indicating that resistant starch is being added as a cryoprotectant, not as a culture medium. (Cryoprotectants aid improvements in bacterial recovery during freeze drying y maintaining the viability of the bacterium - these materials are normally low molecular weight sugars, sugar alcohols, and the like. Resistant starch is not a normal cryoprotectant but does seem to maintain the viability of the bacteria.) The paragraph continues that the product is then quickly frozen, which further emphasizes that the resistant starch was not added as a culture medium as it was not given time to act as one.

The prior art fails to disclose that culturing the bacteria on resistant starch improves their recovery/survival. Instead it discloses only that the incorporation of resistant starch with microbes in food provides a growth/maintenance medium for the microbes. While not wishing to be bound by a particular theory of mechanism of action it is believed that when bacteria are cultured with resistant starch they use the resistant starch as a carbon source for growth. This increases their robustness and the bacteria are better adapted to utilize resistant starch when they next encounter it as a substrate.

Moreover, there is no disclosure of that aspect of the invention wherein the microbial preparations having an increased survival/recovery rate are combined in a preparation further comprising resistant starch such as recited in claims 78, 80, 82-87, 89 and 151-153. There is no disclosure in Brown to add resistant starch to the microbes cultured on resistant starch. Accordingly, the rejection of those claims should be withdrawn.

C. The Rejection Under 35 U.S.C. §103(a) over Masuda, Brown et al. and McNaught et al. should be withdrawn.

The obviousness rejection of claims 41 and 76-153 under 35 U.S.C. §103(a) over Masuda in view of Brown I and US 5,714,600 (McNaught) should be withdrawn. Masuda, as previously explained, does not disclose microbes cultured on any resistant starch other than potato. Masuda discloses that corn starch may be used as a medium, but regular (non-high amylose) corn starch is not significantly resistant. Neither Brown nor McNaught cures the deficiencies of Masuda in that there is nothing in either that would suggest that culturing on

resistant starch would provide any advantages with respect to growth or survival rates. While McNaught teaches that resistant starch may be used in a food product, it does not suggest any advantage of using resistant starch to grow microbes and improve their survival/recovery. Further, one skilled in the art would not combine Brown and McNaught with Masuda to arrive at the intent of the present patent, that is to increase the microbial survival/recovery as there is nothing in any of these patents to show that substituting resistant starch for the corn or potato starch of Masuda would be desired or have such a result.

D. The Rejection Under the Judicially Created Doctrine of Obvious-Type Double Patenting over Brown et al. should be withdrawn.

Finally, the obviousness-type double patenting rejection over claims 1-12 of U.S. Patent No. 6,221,350 should also be withdrawn because claims 1-12 of U.S. Patent No. 6,221,350 are directed to a probiotic composition comprising microorganisms and a resistant starch carrier which acts as a growth or maintenance medium for the microorganisms in the gastrointestinal tract. U.S. Patent No. 6,221,350 neither discloses nor teaches production of a microbial preparation of harvested microbes by culturing on a medium based on or containing resistant starch. Accordingly, the obviousness type double patenting rejection should be withdrawn and each of claims 77-153 should be allowed.

CONCLUSION

For all of the foregoing reasons, the applicants respectfully request that the rejections should now be withdrawn and an early notice of all pending claims is respectfully solicited. Should the Examiner wish to discuss any issues of form or substance in order to expedite allowance of the pending application, he is invited to contact the undersigned attorney at the number indicated below.

If there are any additional fees due in connection with the filing of this response, please charge the fees to our Deposit Account No. 50-0310. If a fee is required for an extension of time under 37 C.F.R. §1.136 not accounted for above, such an extension is requested and the fee should also be charged to our Deposit Account.

Dated: May 21, 2004

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